Technical Data Sheet
(Soya Lecithin – Powder)

Description
Soya Lecithin Powder which is made out of Non-GMO Soya lecithin & is a Light brown colored fine powder with a fragrance. It consists all natural phosphetides in their original relative proportions and soybean oil. Lecithin is a naturally occurring group of phospholipids found in nearly every living cell.

PHYSICAL AND CHEMICAL STANDARDS
Appearance : Amber yellowish powder material, Slight odor typical of soy oil.

Flavor : Neutral flavor, typical of Soya Lecithin.

Color : Cream to yellowish light brown powder.

Moisture (Karl Fischer) : 1 % Maximum

Acid Value : 35 KOH/g Maximum

Acetone Insoluble (Phospholipids) : 97 % Minimum

Peroxide Value : 3.0 meq Maximum

Hexane Insoluble : 0.2 % Maximum

Heavy Metals (Lead Pb) : 2 ppm Maximum

Heavy Metals (Arsenic As) : 3 ppm Maximum

Bulk Density : 0.55 to 0.65 gm/cc

Particle Size : 100% pass through 60 mesh

MICROBIOLOGICAL STANDARDS
Total plate count : 500/g Maximum

Enterobacteriaceae : Negative in 1 GM

E-Coli : Negative in 1 GM

Yeast & Mould : 100/GM Maximum

Salmonella : Absent in 25 GM

GMO Content : Negative
RECOMMENDED STORAGE: This product should be kept at temperatures not exceeding 25°C, avoid exposure to light and moisture.

SHELF LIFE: The shelf is a minimum of 18 months when stored unopened in the original packaging.

PACKAGING: Food grade 20 kgs. Corrugated Box with linear bag inside.

APPLICATIONS AND FUNCTIONAL PROPERTIES

For Food Industry
- Emulsifier, Thickener, Stabilizer, Moisturizer and Mild Preservative.
- Alternative to fat in baked goods and improves moisture and texture at the same time.
- Anti-caking, Pan Release and Moisturizing Agent.
- In chocolate, caramels, confectionary coatings for spattering control, to prevent crystallization.

For Feed
- Nutritional and therapeutic properties.
- Natural dietary source of Essential Phospholipids.

For Nutrition
- Naturally occurring phospholipids, and is an excellent source of choline.
- Reduces the amount of cholesterol in the bloodstreams and may lower cholesterol levels.
- Neurotransmitters crucial for memory, muscle control, and brain function, repairing liver damage, and protecting against liver damage.

For Cosmetics
- Emollient - Softening and Smoothing Agent.
- Magnificent Moisturizing Properties.
- Increase Hydration.

For SAO Agronomy India Pvt. Ltd.
Quality Control Manager